

# Cascade

## Appetizers

### ♥ Ceviche Duo 18

Marinated Grouper Peruvian & Tahitian Styles

### Shrimp Cocktail 18

Baby Iceberg Lettuce, Poached Pink Prawns  
French Cocktail Sauce, Tomato & Lemon

### A Rainbow of Tortilla Chips 10

Avocado & Cilantro Mousse with Spiced Tomato Salsa

### Smoked White Fish Spread 14

Tomato, Capers, Black Olive Salsa, Mini Bagels & Toasted Baguette

### Fried Calamari Rings 14

Semolina Crust, Curry Aioli & Chili Marinara Sauce

### Lightly Battered Island-Spiced Rock Shrimp 16

Creole & Lime Cilantro Sauce

### Spicy Calypso Chicken Wings 13

Celery Sticks & Bleu Cheese Dipping Sauce

### Duo of Charcoal-Grilled Angus Sirloin Mini-Burgers 13

Pommes Frites & Chef's Barbecue Sauce

## Salads n' Such

### Caesar Salad 12

Romaine Lettuce, Garlic Croutons & Aged Parmesan  
*Add:* Cajun-Spiced Chicken 6, Sliced Beef Churrasco Steak 7  
Island-Spiced Rock Shrimp 8

### Mediterranean Salad 16

Iceberg Lettuce, Feta Cheese, Cucumber, Imported Olives  
Piquillo Pepper, Salami, Tomato, Sweet Garlic & Oregano Dressing

### Cascade Island Cobb Salad 18

Baby Iceberg Lettuce, Organic Chicken Breast, Bacon, Tomato  
Hard Boiled Eggs, Hearts of Palm, Bleu Cheese, Black Olives,  
Avocado & Sweet Mustard Vinaigrette

### ♥ Selection of Seasonal Tropical Fruit 17

Mango, Papaya, Melon, Banana, Pineapple, Kiwi, Berries, Watermelon  
Macadamia Nuts with Organic Honey & Yogurt

## Organic Gourmet Cuisine

*Vegan 'Sans Heat' Preparation*

### ♥ Raw Flax Seed Crackers 13

Organic Zucchini Hummus

### ♥ Organic Mixed Green Salad 12

Radish, Hearts of Palm, Avocado, Mushrooms  
Vine-Ripe Tomatoes & Aged Sherry Vinaigrette

### ♥ Heirloom Tomato Soup 12

Almonds, Cucumber Salpicon & Basil Infusion

### ♥ Spicy Mango Ginger Soup 12

Fresh Scallions and Avocado

### ♥ Heirloom Tomato Tartare 12

Cured Black Olives, Shallots, Basil, Organic Olive Oil

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*

## **Sandwiches**

*Choice of: Marinated Tomato & Cucumber Salad, Crisp Fries,  
Fresh Fruit or Vegetable Chips*

Maine Lobster Salad Sandwich 21

Mango, Pineapple, Fresh Cilantro  
Focaccia Bun & Rémooulade Sauce

Mahi-Mahi Sandwich 20

Grilled Beefsteak Tomatoes, Tartare Sauce  
Soft Macademia Nut Bun

♥ Grilled Vegetables in a Whole Wheat Wrap 14

Eggplant, Portobello Mushrooms, Bell Peppers  
Zucchini, Fresh Basil, Tomato, Smoked Gouda

*Add: Marinated Grilled Chicken Breast 19*

Crispy Chicken Wrap 16

Crispy Chicken, Romaine Lettuce, Pepper Jack Cheese  
Sweet Mustard Dressing

Charcoal-Grilled Angus Beef Burger 16

Lettuce, Tomato, Onion on a Kaiser Roll  
*Choice of: American, Swiss, Bleu, Cheddar  
Provolone or Pepper Jack Cheese*

Herb Seasoned Turkey Breast Sandwich 17

Hickory Bacon, Vine-Ripe Tomatoes, Avocado, Bibb Lettuce  
Whole Grain Country Bread, West Indies Spiced Mayo

## **\*Seasonal Florida Large Stone Crab Claws\***

Served with Whole Grain Mustard Sauce  
*Market Price. Ask Your Server for Details*

## **Signature Plates**

Fresh Catch of the Day 26

Jumbo Lump Crab Cake 23

Tropical Coleslaw, Avocado & Spiced Mango Sauce

♥ Marinated Organic Chicken Breast 24

Grilled Portobello Mushroom, Tomato & Onion Relish

Grilled Grass-Fed Beef 'Churrasco' Steak 26

Green Asparagus, Roasted Fingerling Potatoes  
Classic Chimichurri Sauce

Penne Pasta 'Provençale' 19

Organic Chicken Breast, Tomato, Black Olive, Capers, Onion  
Tossed in Organic Extra Virgin Olive Oil

## **Dessert Menu**

Local Mango Crème Brulée 12

Olivier's Key Lime Pie 12

Topped with Fruit Coulis & Whipped Cream

Caramel and Coconut Flan 11

Warm Dark Chocolate Brownie 12

Topped with Vanilla Bean Ice Cream

Assortment of Ice Cream & Sorbets 10

♥ *Health Conscience Selections*

*For your convenience, an 18% gratuity will be added to your check.  
Subject to your discretion, it may be increased, decreased, or eliminated*